



## NAKOMA MOTHER'S DAY BRUNCH

SUNDAY, MAY 10, 2026 | 10AM-2PM

\$80 PER PERSON | \$35 CHILDREN 10-2 | FREE UNDER 2

### STARTERS

*Enjoy the Trio*

#### CHARRED AVOCADO CRUSTINI

pickled onion, cotija cheese, charred avocado purée, roasted red tomatoes, pickled mustard seeds

#### SMOKED SALMON BLINI

house smoked salmon, whipped labneh, red onion, fried capers, salmon roe, baghiri moroccan pancake

#### DEILED EGG

green goddess deviled egg, crispy duck prosciutto

### SOUP OR SALAD

*Please Select One*

#### ROASTED TOMATO BISQUE

gruyère crouton, basil oil

#### POINT REYES BLUE + PEAR SALAD

spinach, shaved onion, herbs, orange balsamic, arugula

### ENTRÉES

*Please Select One*

#### BANANAS FOSTERS FRENCH TOAST

brioche, mascarpone, flambéed bananas, crispy plantains

#### CRAB FRITTATA

roasted tomatoes, dungeness crab, asparagus, spinach, vegan garlic aioli, breakfast potatoes

#### STEAK + EGGS

12oz new york, two eggs, breakfast potatoes

#### SOCKEYE SALMON

charred broccolini, lemon orzo pilaf, arbequina extra virgin olive oil

### DESSERT

*Please Select One*

#### WILD BERRY TART

chantilly cream, smoked honey

#### BLOOD ORANGE TIRAMISU

pistachio, citrus agrodolce

#### CHOCOLATE MOUSSE

hazelnuts, salted caramel, peanut brittle, cacao, shaved chocolate, vanilla bean ice cream

*Nakoma supports local farmers  
and serves organic ingredients  
when possible.*

*A 3% processing fee will be added  
to all credit card transactions.  
For parties of 6 or more there will  
be a 20% gratuity added.*

ELEVATED DINING